

# Jack is nominated in the Thistle Awards

The popular Fife restaurant, Jack O'Bryan's has been nominated by the public in the Best Eating Experience category of the VisitScotland Scottish Thistle awards.

This category is designed to recognise restaurants and eateries which provide their customers with a distinctive, memorable experience centred around Scottish food and drink, with the use of quality Scottish produce to the fore.

These restaurants and eateries must also have sustainability at their heart, with a responsible approach to food sourcing and waste, and that they should strive to support the local community according to the rules.

The 30-year-old Scottish Thistles Awards have been recognising and championing the very best of the Scottish tourism, hospitality and events industry for that time and highlight exceptional individuals, businesses and partnerships for their innovation, excellence and success.

Head chef, Jack Coghill, said: "I think you could say that we are very much on a roll at the moment.

"We were delighted to achieve success at the Scottish Excellence Awards, and now we're definitely going to put together as strong an entry as we can for the Scottish Thistle Awards.

“It is fantastic to be nominated like this, and to know that all our hard work as a family business in building up Jack ‘O’ Bryan’s clientele, multiple ratings, and my own particular profile as a young Head Chef who is also a pastry chef and chocolatier, has not gone unnoticed.

“The Excellence Awards recognised and rewarded me as a young chef, based on my skills and career development and the Thistles award is very much a team effort – for the whole eating experience when you come to Jack ‘O’ Bryan’s. So that too would be fantastic to win and a clear recognition of how hard everyone works, from front of house, to our new wine sommelier, to myself and the chefs in the kitchen.

“We engage with many top Scottish producers and suppliers, adding more all the time, such as The Farmer’s Son Black Pudding.”

Jack said while he continues to focus on winning more awards, they had recently applied for an AA Rosette, and is looking forward to being reviewed by their judges.

Jack said: “We’re also now listed with the local CruiseForth organisation which promotes activities to cruisers coming into the Forth.

“Our trade lunch is a perfect fit for this target group too, offering them a delicious lunch featuring the finest Scottish produce. We’ll explain the provenance of these world class ingredients, whilst entertaining them with our chef’s banter.

“It’s all part of on-going activity to bring more tourists to Dunfermline,” said Jack. “We are delighted to be involved in this, and hope all that is going on serves us well in this latest competition.”

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